

**AMENDMENTS TO THE CLAIMS**

1 (currently amended): sSauce, the sauce having a formulation, the sauce comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids delivered by the dietary fiber gel represent 0.5 percent to 7.0 percent by weight of the overall sauce formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of sauce that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

2 (currently amended): sSauce mix, the mix having a formulation, the mix comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.5 percent to 7.0 percent by weight of the overall sauce formulation as reconstituted, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of vinaigrette sauce mix that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

3(canceled):

4(canceled):

5(canceled):

6 (currently amended): gGravy, the gravy having a formulation, the gravy comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids delivered by the dietary fiber gel represent 0.5 percent to 7.0 percent by weight of the overall gravy formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of gravy that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

7 (currently amended): ~~a~~A mix as in claim 2 wherein the mix, when reconstituted, results in a ~~cheese~~creamy type sauce.

8 (currently amended): ~~a~~A mix as in claim ~~27~~ wherein the mix, when reconstituted, results in a creamy type sauce that comprises cheese.

9 (canceled):

10(currently amended): ~~a~~A mix as in claim 2 wherein the mix, when reconstituted, results in a gravy.

11(new): A sauce as in claim 1 wherein the sauce is a creamy type sauce.

12(new): A sauce as in claim 11 wherein the creamy type sauce comprises cheese.